



## Nibbles

THE FARM TABLE SOURDOUGH | 4 | V, VEA  
Homemade Butter, Smoked Seaweed & Rosemary Salt

OLIVE BRANCH SPICED OLIVES | 4 | VE, GF

FOREST FUNGI MUSHROOM ROLLS | 4 | VE  
Pickles

BREADED BUTTERFLIED SARDINES | 5  
Anchovy Mayo

GRILLED CHILLI & FENNEL BEEF MEATBALLS | 5 | GF  
Salsa Verde

BLACK DOWN HAM | 6 | GF  
Silverside cut of outdoor reared Somerset pork, cured in  
sea salt & brown sugar

## Starters or Small Plates

ROASTED BEETROOT, RADICCHIO | 9 / 18 | VE, GF  
Hazelnuts & Balsamic

BAKED TURNIP, DEVON BLUE | 9.5 / 19 | V, GF  
Sliced Apple & Pickled Celery

GRILLED GURNARD | 10 | GF  
Blood Orange Braised Fennel & Black Olive Dressing

CUTTLE FISH PUTTANESCA | 11 | GFA  
Pangritata

HAM HOCK & PHEASANT BREAST TERRINE | 10  
Prunes, Brioche Toast

'THE ORGANIC CURE' MEAT BOARD | 10 / 20 | GFA  
Sourdough, Pickled Farm Vegetables, Dressed Salad, Chutney

# THE FARM TABLE

## Field, Fire, Ferment

FEBRUARY 2024

## From the Soil

*We are passionate about eating with the seasons & aim to champion whatever bounties the farm has to offer. Our vegetables are handpicked each morning before making the short journey from the fields to the kitchen.*

GRILLED CARROTS & HODMEDODS HUMMUS | 9 / 18 | VEA, GF  
Dukkah

JERUSELAM ARTICHOKE RISOTTO | 10 / 20 | VEA, GF  
Crispy Artichoke Skins, Apple Balsamic

FOREST FUNGI MUSHROOM PAPPARDELLE | 10 / 20 | VEA  
Shaved Corra Linn Cheese

## From the Sea

*Our fish is wild, native & sustainably caught in local waters by small boats practicing low impact, traditional fishing methods.*

FILLET OF HAKE | 22 | GF  
Parsley Sauce, Crushed Hodmedods Marrow Fat & Blue Peas

DRESSED BRIXHAM CRAB | 27.5 | GF  
White & Brown Crab Meat with Fries, Dressed Salad,  
Lemon Mayonnaise

GRILLED WHOLE TURBOT | 68 (FOR TWO) | GF  
Fries, Dressed Salad, Pebblebed White Wine Sauce

## From the Land

*All of our meat is raised as ethically and sustainably as possible; either by ourselves or our trusted community of local farmers. It is then hand selected, dry-aged and traditionally butchered here at Darts Farm.*

PHEASANT BREAST | 22.75 | GF  
Bacon, Pear & Parsnip, Grilled Chicory

STUFFED LAMB SADDLE | 25 | GF  
Pine Nut & Caper, Rosemary White Beans

DART'S RUBY RED FILLET STEAK | 36 | GF  
6oz Fillet, Dressed Salad, Fries

DART'S RUBY RED SIRLOIN STEAK | 32 | GF  
10oz Sirloin, Dressed Salad, Fries

DART'S RUBY RED T-BONE STEAK | 45 | GF  
21oz Sirloin & Fillet on the bone, Dressed Salad, Fries

DART'S RUBY RED TOMAHAWK | SEE BOARD | GF  
Sharing Ribeye on the bone, Dressed Salad,  
Fries, Garlic Oyster Mushrooms, Grilled Bone Marrow

BÉARNAISE OR PEPPERCORN SAUCE | 3.5

## On the Side

TODAY'S SEASONAL VEGETABLES | 4 | VE, GF

BUTTERED OR STEAMED FARM GREENS | 4 | VE, GF

CIDER DRESSED SALAD LEAVES | 4 | V, VE, GF

SKIN ON FRIES | 4 | GF, VE

BUTTERED OR STEAMED DART'S POTATOES | 4 | V, GF

HONEY ROASTED CHANTENAY CARROTS | 4 | VE, GF

JERUSALEM ARTICHOKEs | 4 | VE, GF  
Rosemary & Hazelnuts

*Please note we cannot guarantee the absence of nuts or other allergens. If you have an allergy or dietary requirement please do advise a member of our team. Game may contain shot.*

## Farmhouse Cheese

ONE CHEESE | 5 TWO CHEESE | 8.95 THREE CHEESE | 11

Served with Homemade Crackers, Chutney & Pickles

### DEVON OKE

Hard cheddar style cheese from Okehampton, Devon

*Pair with The General Cider*

### RISELEY | v

Bold & savoury semi-soft cheese from Berkshire

*Pair with Gruner Veltliner*

### DEVON BLUE

Sweet & punchy blue from Totnes, Devon

*Pair with Ice Cider*

## Cow & Cacao Gelato

*We craft our artisan gelato here using local organic milk and ingredients from our farm & food hall.*

ONE | 4.5 TWO | 6.5 THREE | 8

MADAGASCAN VANILLA | v, GF

COW & CACAO CHOCOLATE | v, GF

COFFEE | v, GF

HAZELNUT | v

ALMOND & CHERRY | VE

AFFOGATO | 7 | v

*Make it Boozy... Dart's Farm Chocolate Liquor | 4*



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## Puddings & Pairings

SINGLE ORIGIN CHOCOLATE TART | 9 | v  
Little Pod Vanilla Mascarpone

*Pair with Banyuls Rimage, Domaine de Valcros | 6*

BURNT BASQUE CHEESECAKE | 9 | v

Poached Yorkshire Forced Rhubarb

*Pair with Sichel Sauternes | 6*

APPLE TRIFLE | 9

Sherry Sponge, Honeycomb

*Pair with Kingston Black, Somerset Cider Brandy Co | 4*

BLOOD ORANGE & ALMOND CAKE | 9 | VE, GF

Fresh Tarocco Fire Orange

*Pair with Knightor White Vermouth | 6*

## Digestif

LIMONCELLO | 3 / 5

Blackfords, Cotswolds, England

CALVADOS | 4 / 7

Templars, Normandy, France

5 YEAR CIDER BRANDY | 5 / 9

Somerset Cider Brandy Co, Somerset, England

5 YEAR ARMAGNAC | 5 / 9

Domaine des Cassagnoles, Teraneze, France

DARTMOOR WHISKY BORDEAUX CASK | 7 / 12

Dartmoor Whisky, Devon, England

## Tea & Coffee

AMERICANO | 3.1

ESPRESSO OR MACCHIATO | 2.6 / 3

CAPPUCCINO OR LATTE | 3.1

FLAT WHITE | 3.5

COW & CACAO HOT CHOCOLATE | 3.75

TEA | 2.9

English Breakfast, Earl Grey, Moroccan Mint, Lemon & Ginger, Green, Chamomile or Fruit Punch

## Petit Fours

*Chocolatier Molly crafts our chocolates from bean to bar, using ethically sourced, sustainable cacao from small scale farmers in special origins.*

ASSORTED TRUFFLES | 2.5 / 4.5

A Selection of Two or Four Cow & Cacao Chocolate Truffles

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